

# National Testing Agency

**Question Paper Name :** Dairy Technology 19th March 2026 Shift 1  
**Subject Name :** DAIRY TECHNOLOGY  
**Creation Date :** 2026-03-19 19:24:45  
**Duration :** 90  
**Total Marks :** 300  
**Display Marks:** Yes

## Dairy Technology

**Group Number :** 1  
**Group Id :** 432449155  
**Group Maximum Duration :** 0  
**Group Minimum Duration :** 90  
**Show Attended Group? :** No  
**Edit Attended Group? :** No  
**Break time :** 0  
**Group Marks :** 300

## Dairy Technology

**Section Id :** 432449249  
**Section Number :** 1  
**Section type :** Online  
**Mandatory or Optional :** Mandatory  
**Number of Questions :** 75  
**Number of Questions to be attempted :** 75  
**Section Marks :** 300  
**Maximum Instruction Time :** 0  
**Sub-Section Number :** 1  
**Sub-Section Id :** 432449621  
**Question Shuffling Allowed :** Yes

**Question Number : 1 Question Id : 43244918848 Question Type : MCQ Option Shuffling : No**  
**Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No**  
**Option Orientation : Vertical**

The Military Dairy farms was established at :

- (1) Allahabad, 1889
- (2) Delhi, 1965
- (3) Anand, 1970
- (4) Mumbai. Aarcy (1950)

**Options :**

- 43244973901. 1
- 43244973902. 2
- 43244973903. 3
- 43244973904. 4

**Question Number : 2 Question Id : 43244918849 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The average energy value of Buffalo milk.

- (1) 100 Caloric/100 g
- (2) 50 Caloric/100 g
- (3) 150 Caloric/100 g
- (4) 25 Caloric/100 g

**Options :**

- 43244973905. 1
- 43244973906. 2
- 43244973907. 3
- 43244973908. 4

**Question Number : 3 Question Id : 43244918850 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The specific gravity for Cow milk at 60°F.

- (1) 1.028 to 1.030
- (2) 1.035 to 1.037
- (3) 0.98 to 1.0
- (4) 1.039 to 1.043

**Options :**

- 43244973909. 1
- 43244973910. 2
- 43244973911. 3

43244973912. 4

**Question Number : 4 Question Id : 43244918851 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The freezing time to get 90% overrun in Ice-cream for continuous freezer.

- (1) 24 sec
- (2) 30 min
- (3) 7 min
- (4) 15 min

**Options :**

43244973913. 1

43244973914. 2

43244973915. 3

43244973916. 4

**Question Number : 5 Question Id : 43244918852 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The Pasteurization does not destroy.

- (1) Bacterial toxins
- (2) Bacteria
- (3) Moulds
- (4) Yeast

**Options :**

43244973917. 1

43244973918. 2

43244973919. 3

43244973920. 4

**Question Number : 6 Question Id : 43244918853 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Which size of the fat globules doesn't mix to the top of the milk during stored condition ?

- (1) Less than 2  $\mu$
- (2) Less than 5  $\mu$
- (3) Less than 10  $\mu$
- (4) Less than 20  $\mu$

**Options :**

- 43244973921. 1
- 43244973922. 2
- 43244973923. 3
- 43244973924. 4

**Question Number : 7 Question Id : 43244918854 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The time in minutes necessary at a specific temperature to reduce the number of organisms to  $\frac{1}{10}$  of the original value.

- (1) F - value
- (2) Z - value
- (3) D - value
- (4)  $Q_{10}$  value

**Options :**

- 43244973925. 1
- 43244973926. 2
- 43244973927. 3
- 43244973928. 4

**Question Number : 8 Question Id : 43244918855 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Whey protein containing essential amino acid ?

- (1) 51%
- (2) 21%
- (3) 31%
- (4) 11%

**Options :**

- 43244973929. 1

43244973930. 2

43244973931. 3

43244973932. 4

**Question Number : 9 Question Id : 43244918856 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Which of the following need to be added to milk to activate LP system ?

- (1) Hydrogen peroxide
- (2) Hydrogen peroxide and thiocyanate
- (3) Lactoperoxidase enzyme
- (4) Thiocyanate

**Options :**

43244973933. 1

43244973934. 2

43244973935. 3

43244973936. 4

**Question Number : 10 Question Id : 43244918857 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Examples of very hard cheese.

- (1) Quarg
- (2) Parmasan cheese
- (3) Gouda cheese
- (4) Feta cheese

**Options :**

43244973937. 1

43244973938. 2

43244973939. 3

43244973940. 4

**Question Number : 11 Question Id : 43244918858 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The sterilization of aseptic packaging material is done.

- (1) Hot air
- (2) Hot water
- (3) H<sub>2</sub>O<sub>2</sub>
- (4) Cold water

**Options :**

43244973941. 1  
43244973942. 2  
43244973943. 3  
43244973944. 4

**Question Number : 12 Question Id : 43244918859 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The Pasteurization temperature time combination for ice-cream mix for batch method.

- (1) 68.5°C for not less than 30 min.
- (2) 80°C for not less than 30 min.
- (3) 90°C for 15 min.
- (4) 135-149°C for few min.

**Options :**

43244973945. 1  
43244973946. 2  
43244973947. 3  
43244973948. 4

**Question Number : 13 Question Id : 43244918860 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The best method of payment of price to the milk producers is on the basis of :

- (1) Lactometer reading only
- (2) Fat only
- (3) Fat and SNF only
- (4) Volume

**Options :**

43244973949. 1  
43244973950. 2

43244973951. 3

43244973952. 4

**Question Number : 14 Question Id : 43244918861 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

A fully mechanized continuous process has been developed for industrial production of Shrikhand.

- (1) Aneja and Vyas
- (2) Sharma and Reuter
- (3) Bhattacharya and Raj
- (4) Goel and Sen

**Options :**

43244973953. 1

43244973954. 2

43244973955. 3

43244973956. 4

**Question Number : 15 Question Id : 43244918862 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The specific gravity of sweetened condensed whey at 50°C.

- (1) 1.360
- (2) 1.030
- (3) 1.44
- (4) 1.029

**Options :**

43244973957. 1

43244973958. 2

43244973959. 3

43244973960. 4

**Question Number : 16 Question Id : 43244918863 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Danedar Khoa is best suited for preparation of which sweets ?

- (1) Burfi
- (2) Gulabjamun
- (3) Peda
- (4) Kalakand

**Options :**

- 43244973961. 1
- 43244973962. 2
- 43244973963. 3
- 43244973964. 4

**Question Number : 17 Question Id : 43244918864 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Bactofugation of milk prior to cheese making prevents.

- (1) Souring of milk
- (2) Late blowing in cheese
- (3) Early blowing in cheese
- (4) Hold development during storage

**Options :**

- 43244973965. 1
- 43244973966. 2
- 43244973967. 3
- 43244973968. 4

**Question Number : 18 Question Id : 43244918865 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Which milk is best suited for manufacture of Mozzarella cheese ?

- (1) Cow milk
- (2) Goat milk
- (3) Buffalo milk
- (4) Mixed milk

**Options :**

- 43244973969. 1
- 43244973970. 2
- 43244973971. 3

43244973972. 4

**Question Number : 19 Question Id : 43244918866 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Which one is recommended label of colour for AGMARK standard grade of Ghee ?

- (1) Red
- (2) Green
- (3) Blue
- (4) Chocolate

**Options :**

43244973973. 1

43244973974. 2

43244973975. 3

43244973976. 4

**Question Number : 20 Question Id : 43244918867 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

High fat dairy whitner contains minimum milk fat, %(m/m) as per FSSAI-2023.

- (1) 10.0
- (2) 20.0
- (3) 15.0
- (4) 18.0

**Options :**

43244973977. 1

43244973978. 2

43244973979. 3

43244973980. 4

**Question Number : 21 Question Id : 43244918868 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

HACCP is based on seven established principles not included among.

- (1) Establish critical limits for each critical control point.
- (2) Establish critical control point monitoring requirements.
- (3) Establish record-keeping procedures so the HACCP system is working as intended.
- (4) Identify the intended use.

**Options :**

- 43244973981. 1
- 43244973982. 2
- 43244973983. 3
- 43244973984. 4

**Question Number : 22 Question Id : 43244918869 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The full form of the HEPA Filter.

- (1) Highly Energetic Pure Air Filter
- (2) High energy Performance Air Filter
- (3) High-efficiency Particulate Air Filter
- (4) High-efficiency Performance Air Filter

**Options :**

- 43244973985. 1
- 43244973986. 2
- 43244973987. 3
- 43244973988. 4

**Question Number : 23 Question Id : 43244918870 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The air residence time in the drying chamber in seconds.

- (1) 10 - 15
- (2) 5 - 7
- (3) 15 - 20
- (4) 25 - 30

**Options :**

- 43244973989. 1
- 43244973990. 2
- 43244973991. 3

43244973992. 4

**Question Number : 24 Question Id : 43244918871 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Salty taste of Khoa produced by Cow milk can be significantly reduced by using.

- (1) Reverse osmosis
- (2) Ultra filtration
- (3) Nano filtration
- (4) Micro filtration

**Options :**

43244973993. 1

43244973994. 2

43244973995. 3

43244973996. 4

**Question Number : 25 Question Id : 43244918872 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The climbing film evaporator consists of vertical units known as Calandria.

- (1) Shell and tube
- (2) Pipes
- (3) Tubes
- (4) Fouling

**Options :**

43244973997. 1

43244973998. 2

43244973999. 3

43244974000. 4

**Question Number : 26 Question Id : 43244918873 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

As per FSSAI, 2023 amendment, Camel milk standards minimum milk fat and MSNF (SNF), (Percent, m/m).

- (1) 3.5, 8.5
- (2) 2.0, 6.0
- (3) 3.0, 8.5
- (4) 3.5, 8.0

**Options :**

- 43244974001. 1
- 43244974002. 2
- 43244974003. 3
- 43244974004. 4

**Question Number : 27 Question Id : 43244918874 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Human milk contains the free amino acid, which not found in Cow milk.

- (1) Proline
- (2) Methionine
- (3) Taurine
- (4) Histidine

**Options :**

- 43244974005. 1
- 43244974006. 2
- 43244974007. 3
- 43244974008. 4

**Question Number : 28 Question Id : 43244918875 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The normal pressure maintained in the HTST, system for pasteurized milk.

- (1) 10 psi
- (2) 12 psi
- (3) 15 psi
- (4) 20 psi

**Options :**

- 43244974009. 1
- 43244974010. 2

43244974011. 3

43244974012. 4

**Question Number : 29 Question Id : 43244918876 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Which bacteriocin having GRAS status for use in specific foods ?

- (1) Nisin
- (2) Trypsin
- (3) Pepsin
- (4) Naturage

**Options :**

43244974013. 1

43244974014. 2

43244974015. 3

43244974016. 4

**Question Number : 30 Question Id : 43244918877 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Cheese ripening index is measured by :

- (1) % soluble lactose
- (2) % soluble nitrogen
- (3) % FFAs
- (4) % soluble calcium

**Options :**

43244974017. 1

43244974018. 2

43244974019. 3

43244974020. 4

**Question Number : 31 Question Id : 43244918878 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Given below are two statements : one is labelled as **Assertion (A)** and the other is labelled as **Reason (R)**.

**Assertion (A)** : The buffering capacity of buffalo milk is high in comparison to Cow milk.

**Reason (R)** : Buffalo milk consists higher calcium and Casein content in comparison to Cow milk.

In the light of the above statements, choose the **most appropriate answer** from the options given below :

- (1) Both **(A)** and **(R)** are correct and **(R)** is the correct explanation of **(A)**
- (2) Both **(A)** and **(R)** are correct but **(R)** is **not** the correct explanation of **(A)**
- (3) **(A)** is correct but **(R)** is not correct
- (4) **(A)** is not correct but **(R)** is correct

**Options :**

43244974021. 1

43244974022. 2

43244974023. 3

43244974024. 4

**Question Number : 32 Question Id : 43244918879 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Given below are two statements : one is labelled as **Assertion (A)** and the other is labelled as **Reason (R)**.

**Assertion (A)** : Eye formation in Swiss cheese take place which is one of the characteristics of Swiss cheese.

**Reason (R)** : Swiss cheeses undergo propionic acid fermentation which is brought about by propionic acid bacteria.

In the light of the above statements, choose the **most appropriate answer** from the options given below :

- (1) Both **(A)** and **(R)** are correct and **(R)** is the correct explanation of **(A)**
- (2) Both **(A)** and **(R)** are correct but **(R)** is **not** the correct explanation of **(A)**
- (3) **(A)** is correct but **(R)** is not correct
- (4) **(A)** is not correct but **(R)** is correct

**Options :**

43244974025. 1

43244974026. 2

43244974027. 3

43244974028. 4

**Question Number : 33 Question Id : 43244918880 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Given below are two statements : one is labelled as **Assertion (A)** and the other is labelled as **Reason (R)**.

**Assertion (A) :** Cheddar cheese from buffalo milk resulted with Hard, dry, short and crumbly body and texture.

**Reason (R) :** Buffalo milk having lower buffering capacity, higher moisture retention, smaller size of casein micelles and high mineral make up of casein micelles.

In the light of the above statements, choose the **most appropriate answer** from the options given below :

- (1) Both (A) and (R) are correct and (R) is the correct explanation of (A)
- (2) Both (A) and (R) are correct but (R) is **not** the correct explanation of (A)
- (3) (A) is correct but (R) is not correct
- (4) (A) is not correct but (R) is correct

**Options :**

43244974029. 1

43244974030. 2

43244974031. 3

43244974032. 4

**Question Number : 34 Question Id : 43244918881 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Given below are two statements : one is labelled as **Assertion (A)** and the other is labelled as **Reason (R)**.

**Assertion (A) :** Microbial mould buttons defect, of condensed milk is one of the major defect.

**Reason (R) :** Contamination with and growth of the mould *Aspergillus repens* followed by presence of oxygen in the head space of package.

In the light of the above statements, choose the **most appropriate answer** from the options given below :

- (1) Both (A) and (R) are correct and (R) is the correct explanation of (A)
- (2) Both (A) and (R) are correct but (R) is **not** the correct explanation of (A)
- (3) (A) is correct but (R) is not correct
- (4) (A) is not correct but (R) is correct

**Options :**

43244974033. 1

43244974034. 2

43244974035. 3

43244974036. 4

**Question Number : 35 Question Id : 43244918882 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Given below are two statements : one is labelled as **Assertion (A)** and the other is labelled as **Reason (R)**.

**Assertion (A) :** Annatto, a colouring matter of vegetable origin is extracted from seeds of *Bixa Orellana L.* used in order to get yellowish colour generally with Buffalo milk like Butter and margarine.

**Reason (R) :** Annatto colour is prepared by leaching the pericarp of the seeds with an extractant prepared from non food grade solvents.

In the light of the above statements, choose the **most appropriate answer** from the options given below :

- (1) Both **(A)** and **(R)** are correct and **(R)** is the correct explanation of **(A)**
- (2) Both **(A)** and **(R)** are correct but **(R)** is **not** the correct explanation of **(A)**
- (3) **(A)** is correct but **(R)** is not correct
- (4) **(A)** is not correct but **(R)** is correct

**Options :**

43244974037. 1

43244974038. 2

43244974039. 3

43244974040. 4

**Question Number : 36 Question Id : 43244918883 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Given below are two statements : one is labelled as **Assertion (A)** and the other is labelled as **Reason (R)**.

**Assertion (A)** : Q Fever is a disease transmitted to Humans from Animal sources is characterized by High fever, weakness, headache and sweating.

**Reason (R)** : Q Fever is caused by *Coxiella burnetii*, a pathogen.

In the light of the above statements, choose the **most appropriate answer** from the options given below :

- (1) Both **(A)** and **(R)** are correct and **(R)** is the correct explanation of **(A)**
- (2) Both **(A)** and **(R)** are correct but **(R)** is **not** the correct explanation of **(A)**
- (3) **(A)** is correct but **(R)** is not correct
- (4) **(A)** is not correct but **(R)** is correct

**Options :**

43244974041. 1

43244974042. 2

43244974043. 3

43244974044. 4

**Question Number : 37 Question Id : 43244918884 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Given below are two statements : one is labelled as **Assertion (A)** and the other is labelled as **Reason (R)**.

**Assertion (A)** : Fluffy is one of textural defects of Ice-cream.

**Reason (R)** : Fluffy defect arises in ice cream due to high solids content and minimum emulsifier content followed by poor overrun.

In the light of the above statements, choose the **most appropriate answer** from the options given below :

- (1) Both **(A)** and **(R)** are correct and **(R)** is the correct explanation of **(A)**
- (2) Both **(A)** and **(R)** are correct but **(R)** is **not** the correct explanation of **(A)**
- (3) **(A)** is correct but **(R)** is not correct
- (4) **(A)** is not correct but **(R)** is correct

**Options :**

43244974045. 1

43244974046. 2

43244974047. 3

43244974048. 4

**Question Number : 38 Question Id : 43244918885 Question Type : MCQ Option Shuffling : No**

**Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Given below are two statements : one is labelled as Assertion (A) and the other is labelled as Reason (R).

**Assertion (A) :** Browning is one of the defects of Casein

**Reason (R) :** Browning defects in casein arises due to overheating of casein, presence of excess fat in casein, presence of Sulphuric acid in Casein during drying.

In the light of the above statements, choose the **most appropriate answer** from the options given below :

- (1) Both (A) and (R) are correct and (R) is the correct explanation of (A)
- (2) Both (A) and (R) are correct but (R) is **not** the correct explanation of (A)
- (3) (A) is correct but (R) is not correct
- (4) (A) is not correct but (R) is correct

**Options :**

43244974049. 1

43244974050. 2

43244974051. 3

43244974052. 4

**Question Number : 39 Question Id : 43244918886 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Given below are two statements : one is labelled as Assertion (A) and the other is labelled as Reason (R).

**Assertion (A) :** 'Late blowing' defect is one of major defects in semi-hard/hard varieties of cheese.

**Reason (R) :** Bactofugation is effective and cheaper method for preventing 'Late blowing' defects in cheese.

In the light of the above statements, choose the **most appropriate answer** from the options given below :

- (1) Both (A) and (R) are correct and (R) is the correct explanation of (A)
- (2) Both (A) and (R) are correct but (R) is **not** the correct explanation of (A)
- (3) (A) is correct but (R) is not correct
- (4) (A) is not correct but (R) is correct

**Options :**

43244974053. 1

43244974054. 2

43244974055. 3

43244974056. 4

**Question Number : 40 Question Id : 43244918887 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The sequence followed for manufacture of condensed milk.

- A. Receiving milk and clarification (38-40°C)
- B. Standardization (1 : 2.24, Fat : SNF)
- C. Forewarming (115-118°C/No hold)
- D. Addition of sugar and condensing (2.5 : 1)
- E. Cooling and crystallization followed by packaging and storage

Choose the **correct** answer from the options given below :

- (1) A, B, C, D, E
- (2) A, C, B, E, D
- (3) A, B, D, C, E
- (4) A, C, B, D, E

**Options :**

43244974057. 1

43244974058. 2

43244974059. 3

43244974060. 4

**Question Number : 41 Question Id : 43244918888 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The sequence followed in drum drying system.

- A. Feeding of milk concentrate through adjustable pump
- B. Grinder and sifter
- C. Drying drum
- D. Scraper
- E. Dried product

Choose the **correct** answer from the options given below :

- (1) A, C, D, B, E
- (2) A, C, B, D, E
- (3) A, B, C, D, E
- (4) A, C, B, E, D

**Options :**

43244974061. 1

43244974062. 2

43244974063. 3

43244974064. 4

**Question Number : 42 Question Id : 43244918889 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Major steps followed in sequence for manufacture of liquid calf Rennet.

- A. The lining of the stomach (4<sup>th</sup>) is washed, dried, cut into small pieces.
- B. Activation of (pro-chymosin) of crude extract (pH 2-4.6)
- C. Soaking in solution containing 6% NaCl, plus 2.5% boric acid for 3-5 days at 10°C
- D. Clarification, Filtration and standardization (Activity, pH - 5.7)
- E. Packaging and storage (In light proof container below 5°C)

Choose the **correct** answer from the options given below :

- (1) A, B, C, D, E
- (2) A, C, B, D, E
- (3) A, B, D, C, E
- (4) A, C, E, B, D

**Options :**

43244974065. 1

43244974066. 2

43244974067. 3

43244974068. 4

**Question Number : 43 Question Id : 43244918890 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Arrange the fat content in the milk of various species in increasing order.

- A. Cow milk
- B. Goat milk
- C. Camel milk
- D. Buffalo milk

Choose the **correct** answer from the options given below :

- (1) A, B, C, D
- (2) C, B, A, D
- (3) B, A, D, C
- (4) B, A, C, D

**Options :**

43244974069. 1

43244974070. 2

43244974071. 3

43244974072. 4

**Question Number : 44 Question Id : 43244918891 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Arrange the specific gravity of milk constituents in increasing order.

- A. Fat
- B. Mineral/ Ash
- C. Protein
- D. Lactose

Choose the **correct** answer from the options given below :

- (1) A, C, D, B
- (2) A, B, C, D
- (3) D, C, B, A
- (4) A, B, D, C

**Options :**

43244974073. 1

43244974074. 2

43244974075. 3

43244974076. 4

**Question Number : 45 Question Id : 43244918892 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The sequence followed for production of pasteurized milk.

- A. Receiving milk (grading, sampling, weighing, testing)
- B. Standardization
- C. Filtration/clarification (pre-heated 35-40°C)
- D. Pasteurization (63°C/30 min or 72°C/15 sec)
- E. Packaging and storage (5°C or below)

Choose the **correct** answer from the options given below :

- (1) A, B, C, D, E
- (2) A, B, D, C, E
- (3) A, C, B, D, E
- (4) C, A, B, D, E

**Options :**

- 43244974077. 1
- 43244974078. 2
- 43244974079. 3
- 43244974080. 4

**Question Number : 46 Question Id : 43244918893 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Arrange the sequence in increasing order with respect to moisture content in cheese.

- A. Parmesan cheese
- B. Cheddar cheese
- C. Quarg cheese
- D. Limburger cheese

Choose the **correct** answer from the options given below :

- (1) A, B, C, D
- (2) A, B, D, C
- (3) A, C, D, B
- (4) B, A, C, D

**Options :**

- 43244974081. 1
- 43244974082. 2
- 43244974083. 3
- 43244974084. 4

**Question Number : 47 Question Id : 43244918894 Question Type : MCQ Option Shuffling : No**

**Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The sequence followed in cooling and crystallization of condensed milk.

- A. Condensed milk (Discharge from vacuum pan/Evaporation)
- B. Seeded with 0.1 to 0.3% Lactose
- C. Quickly cooled to 30°C
- D. Vigorous stirring and slow cooling for 1 hour till temperature of 1.5°C reached
- E. Stirring continued until packaged

Choose the **correct** answer from the options given below :

- (1) A, B, C, D, E
- (2) A, C, B, E, D
- (3) A, C, B, D, E
- (4) A, B, D, C, E

**Options :**

43244974085. 1

43244974086. 2

43244974087. 3

43244974088. 4

**Question Number : 48 Question Id : 43244918895 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Arrange the heat classified powder in decreasing order on the basis of WPN Index (mg/g, powder).

- A. Low heat powder
- B. Medium high heat powder
- C. Medium heat powder
- D. High heat powder

Choose the **correct** answer from the options given below :

- (1) A, D, C, B
- (2) A, C, B, D
- (3) D, C, A, B
- (4) D, B, C, A

**Options :**

43244974089. 1

43244974090. 2

43244974091. 3

43244974092. 4

**Question Number : 49 Question Id : 43244918896 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The increasing order of sensitivity with respect to heat treatment.

- A. Immunoglobulin
- B. Serum albumin
- C.  $\beta$  - lactoglobulin
- D.  $\alpha$  - lactoglobulin
- E. Proteose-peptone

Choose the **correct** answer from the options given below :

- (1) A, C, D, B, E
- (2) B, A, C, D, E
- (3) A, B, C, D, E
- (4) E, D, C, B, A

**Options :**

43244974093. 1

43244974094. 2

43244974095. 3

43244974096. 4

**Question Number : 50 Question Id : 43244918897 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Arrange the growth of type of bacteria with respect to temperature in decreasing order.

- A. Thermophilic
- B. Psychotrophic bacteria
- C. Thermoduric
- D. Mesophilic

Choose the **correct** answer from the options given below :

- (1) A, C, D, B
- (2) A, B, C, D
- (3) B, D, A, C
- (4) D, B, C, A

**Options :**

43244974097. 1

43244974098. 2

43244974099. 3

43244974100. 4

**Question Number : 51 Question Id : 43244918898 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Arrange the various membrane process in descending order on the basis of operating pressure.

- A. Ultrafiltration (UF)
- B. Nanofiltration (NF)
- C. Microfiltration (MF)
- D. Reverse osmosis (RO)

Choose the **correct** answer from the options given below :

- (1) A, B, C, D
- (2) B, A, C, D
- (3) C, A, B, D
- (4) D, C, B, A

**Options :**

43244974101. 1

43244974102. 2

43244974103. 3

43244974104. 4

**Question Number : 52 Question Id : 43244918899 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Objections of pasteurization of milk.

- A. Pasteurization encourages slackening of efforts for sanitary milks production
- B. It diminishes the nutritive value of milks.
- C. It reduces the "cream line" of milks
- D. It destroy bacterial toxin in milks
- E. It will clot with the rennet

Choose the **correct** answer from the options given below :

- (1) A, B, C only
- (2) A, B, D only
- (3) A, D, C only
- (4) A, B, C, E only

**Options :**

43244974105. 1

43244974106. 2

43244974107. 3

43244974108. 4

**Question Number : 53 Question Id : 43244918900 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Detergents used in Dairy Industry should have following desirable properties.

- A. Wetting and penetrating power
- B. Emulsifying power
- C. Saponifying power
- D. Slow and partial solubility
- E. Should be mild on hands and possess germicidal action

Choose the **correct** answer from the options given below :

- (1) A, B, C, D only
- (2) D, C, B, E only
- (3) A, B, C, E only
- (4) A, C, B only

**Options :**

43244974109. 1

43244974110. 2

43244974111. 3

43244974112. 4

**Question Number : 54 Question Id : 43244918901 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Defects in condensed and evaporate milk.

- A. Mould buttons
- B. Age thickening
- C. Sandiness
- D. Bloats
- E. Rind rot

Choose the **correct** answer from the options given below :

- (1) A, B, D, E only
- (2) D, B, E only
- (3) A, B, C, D only
- (4) A, B, E only

**Options :**

- 43244974113. 1
- 43244974114. 2
- 43244974115. 3
- 43244974116. 4

**Question Number : 55 Question Id : 43244918902 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Lactoperoxidase (LP) system consist of which of the following components.

- A. Lactoperoxidase
- B. Thiocyanate ( $\text{SCN}^-$ )
- C. Hydrogen peroxide ( $\text{H}_2\text{O}_2$ )
- D. Hydrochloric acid
- E. Hydrosulphuric acid

Choose the **correct** answer from the options given below :

- (1) A, B, C, D only
- (2) A, B, C only
- (3) A, E, D, B only
- (4) A, C, D only

**Options :**

- 43244974117. 1
- 43244974118. 2
- 43244974119. 3
- 43244974120. 4

**Question Number : 56 Question Id : 43244918903 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Technological consequences of use of Mastitis milk for cheese making.

- A. Slow growth of starter activity
- B. Delayed rennet action
- C. Weak curd firmness
- D. Higher yield of cheese
- E. Poor quality

Choose the **correct** answer from the options given below :

- (1) A, B, C, E only
- (2) B, C, D, E only
- (3) A, B, C, D only
- (4) E, C, B only

**Options :**

43244974121. 1

43244974122. 2

43244974123. 3

43244974124. 4

**Question Number : 57 Question Id : 43244918904 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Temporary hardness of water is caused by :

- A. Chlorides
- B. Sulfates
- C. Carbonates
- D. Bi-carbonates
- E. Sodium and Potassium

Choose the **correct** answer from the options given below :

- (1) C, D only
- (2) A, B, E only
- (3) A, B, C only
- (4) A, D, B only

**Options :**

43244974125. 1

43244974126. 2

43244974127. 3

43244974128. 4

**Question Number : 58 Question Id : 43244918905 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Keeping quality of Ghee depends on the following :

- A. Temperature of storage
- B. Initial moisture content
- C. Initial fat content
- D. Initial acidity content
- E. Initial sediment content

Choose the **correct** answer from the options given below :

- (1) A, B, C only
- (2) A, B, C, D only
- (3) A, B, D, E only
- (4) E, D, C, B only

**Options :**

43244974129. 1

43244974130. 2

43244974131. 3

43244974132. 4

**Question Number : 59 Question Id : 43244918906 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Adverse end effects of oxygen in food and Beverages.

- A. Oxidative rancidity of fat rich dairy products
- B. Fostering growth of aerobic spoilage microorganisms
- C. Retaining original colour of processed fruit and vegetable pigments
- D. Flavour deterioration of beer, coffee and tea etc
- E. Retardation of fresh food and vegetable respiration

Choose the **correct** answer from the options given below :

- (1) A, B, D only
- (2) A, B, E only
- (3) B, E, C only
- (4) A, B, C only

**Options :**

43244974133. 1

43244974134. 2

43244974135. 3

43244974136. 4

**Question Number : 60 Question Id : 43244918907 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Emulsifiers used in ice-cream for following purpose.

- A. Improve whipping quality of ice-cream
- B. Produce a dry and stiff ice-cream
- C. Increase resistance to shrinkage and rapid meltdown
- D. Decrease resistance to development of coarse and sandy texture
- E. Smooth texture in the finished ice-cream

Choose the **correct** answer from the options given below :

- (1) A, B, D, E only
- (2) A, B, C, E only
- (3) A, D, B only
- (4) A, B, C, D only

**Options :**

43244974137. 1

43244974138. 2

43244974139. 3

43244974140. 4

**Question Number : 61 Question Id : 43244918908 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Functions of salt in cheese.

- A. Completes the further removal of whey
- B. Hardening and shrinking of curd
- C. Suppress the growth of undesirable non-starter microorganism
- D. Increases water activity of cheese curd
- E. Checking undesirable fermentation

Choose the **correct** answer from the options given below :

- (1) A, B, C, E only
- (2) E, D, C, B only
- (3) A, B, C, D only
- (4) D, C, B only

**Options :**

43244974141. 1

43244974142. 2

43244974143. 3

43244974144. 4

**Question Number : 62 Question Id : 43244918909 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Which of the following cheeses made from whey ?

- A. Ricotta cheese
- B. Mysost cheese
- C. Gjetost cheese
- D. Feta cheese
- E. Cream cheese

Choose the **correct** answer from the options given below :

- (1) A, D, E only
- (2) A, B, D only
- (3) A, B, C only
- (4) C, D, A only

**Options :**

43244974145. 1

43244974146. 2

43244974147. 3

43244974148. 4

**Question Number : 63 Question Id : 43244918910 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Which of the following are/is Channa based sweets ?

- A. Rasogolla
- B. Sandesh
- C. Khorma
- D. Burfi
- E. Pedda

Choose the **correct** answer from the options given below :

- (1) A, B, C only
- (2) A, B, E only
- (3) A, E, D only
- (4) E, B, D only

**Options :**

43244974149. 1

43244974150. 2

43244974151. 3

43244974152. 4

**Question Number : 64 Question Id : 43244918911 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Match List - I with List - II.

**List - I**

- A. Pasteurization temp-time combination for ice-cream
- B. Pasteurization of milk (Time-temp combination)
- C. Sterilization of milk
- D. Homogenization of milk

**List - II**

- I. 108-111°C/25-30 min.
- II. 72°C/15 sec.
- III. 60°C-65°C
- IV. 68.5°C for not less than 30 min.

Choose the **correct** answer from the options given below :

- (1) A-IV, B-II, C-I, D-III
- (2) A-IV, B-III, C-I, D-II
- (3) A-I, B-III, C-IV, D-II
- (4) A-II, B-IV, C-III, D-I

**Options :**

43244974153. 1

43244974154. 2

43244974155. 3

43244974156. 4

**Question Number : 65 Question Id : 43244918912 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Match List - I with List - II.

**List - I**

**List - II**

- |   |                       |
|---|-----------------------|
| A. Yield of Khoa from cow milk          | I. 22 to 24 percent   |
| B. Yield of Channa from buffalo milk    | II. 17 to 19 percent  |
| C. Yield of Surati Paneer from cow milk | III. 16 to 18 percent |
| D. Yield of Channa from cow milk        | IV. 28 to 29 percent  |

Choose the **correct** answer from the options given below :

- (1) A-I, B-II, C-IV, D-III
- (2) A-II, B-I, C-IV, D-III
- (3) A-II, B-IV, C-III, D-I
- (4) A-I, B-II, C-III, D-IV

**Options :**

43244974157. 1

43244974158. 2

43244974159. 3

43244974160. 4

**Question Number : 66 Question Id : 43244918913 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Match List - I with List - II.

List - I	List - II
A. Alcohol Test	I. To determine the extent of bacterial contamination and growth in milk
B. COB Test	II. To identify the types of microorganism present in milk
C. MBR Test	III. To determine acidity of milk
D. DMC Test	IV. Heat stability of milk

Choose the **correct** answer from the options given below :

- (1) A-IV, B-III, C-II, D-I
- (2) A-IV, B-III, C-I, D-II
- (3) A-IV, B-II, C-I, D-III
- (4) A-II, B-IV, C-I, D-III

**Options :**

- 43244974161. 1
- 43244974162. 2
- 43244974163. 3
- 43244974164. 4

**Question Number : 67 Question Id : 43244918914 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Match List - I with List - II.

List - I	List - II
A. Cottage cheese	I. Cheese whey
B. Feta cheese	II. Buffalo milk
C. Mozzarella cheese	III. Sheep milk
D. Ricotta cheese	IV. Skim milk

Choose the **correct** answer from the options given below :

- (1) A-IV, B-III, C-II, D-I
- (2) A-IV, B-III, C-I, D-II
- (3) A-III, B-IV, C-I, D-II
- (4) A-IV, B-II, C-III, D-I

**Options :**

- 43244974165. 1
- 43244974166. 2
- 43244974167. 3
- 43244974168. 4

**Question Number : 68 Question Id : 43244918915 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

**Match List - I with List - II.**

**List - I**

- A. Very hard cheese
- B. Hard cheese
- C. Semi hard cheese
- D. Soft mold ripened cheese

**List - II**

- I. Camembert cheese
- II. Parmasen cheese
- III. Cheddar cheese
- IV. Limburger cheese

Choose the **correct** answer from the options given below :

- (1) A-II, B-III, C-I, D-IV
- (2) A-II, B-III, C-IV, D-I
- (3) A-III, B-II, C-IV, D-I
- (4) A-II, B-IV, C-I, D-III

**Options :**

- 43244974169. 1
- 43244974170. 2
- 43244974171. 3
- 43244974172. 4

**Question Number : 69 Question Id : 43244918916 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

**Match List - I with List - II.**

**List - I**

- A. Pasta Filata cheese
- B. Cottage cheese
- C. Swiss cheese
- D. Gouda cheese

**List - II**

- I. USA
- II. Switzerland
- III. Italy
- IV. Holland

Choose the **correct** answer from the options given below :

- (1) A-III, B-I, C-IV, D-II
- (2) A-III, B-II, C-IV, D-I
- (3) A-III, B-I, C-II, D-IV
- (4) A-I, B-II, C-III, D-IV

**Options :**

- 43244974173. 1

43244974174. 2

43244974175. 3

43244974176. 4

**Question Number : 70 Question Id : 43244918917 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Match List - I with List - II.

**List - I**

- A. Age-thickening defect
- B. Rind rot defect
- C. Sandy defect
- D. Oxidized/tallowy defect

**List - II**

- I. Butter
- II. Condensed milk
- III. Cheddar cheese
- IV. Ice-cream

Choose the **correct** answer from the options given below :

- (1) A-II, B-III, C-IV, D-I
- (2) A-II, B-IV, C-III, D-I
- (3) A-I, B-II, C-III, D-IV
- (4) A-IV, B-III, C-II, D-I

**Options :**

43244974177. 1

43244974178. 2

43244974179. 3

43244974180. 4

**Question Number : 71 Question Id : 43244918918 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Match List - I with List - II.

List - I	List - II
A. Sapsago cheese	I. Norway
B. Gammelost cheese	II. USA
C. Baker's cheese	III. Switzerland
D. Ricotta cheese	IV. Italy

Choose the **correct** answer from the options given below :

- (1) A-III, B-I, C-II, D-IV
- (2) A-III, B-I, C-IV, D-II
- (3) A-II, B-I, C-IV, D-III
- (4) A-I, B-II, C-III, D-IV

**Options :**

- 43244974181. 1
- 43244974182. 2
- 43244974183. 3
- 43244974184. 4

**Question Number : 72 Question Id : 43244918919 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Match List - I with List - II.

List - I	List - II
A. Phosphatase Test	I. Check the quality of the incoming milk
B. Turbidity Test	II. Check efficiency of Pasteurization
C. Alcohol Alizarin Test	III. UHT milk
D. Platform Test	IV. Determine heat-stability of milk

Choose the **correct** answer from the options given below :

- (1) A-II, B-III, C-I, D-IV
- (2) A-I, B-II, C-III, D-IV
- (3) A-II, B-III, C-IV, D-I
- (4) A-II, B-IV, C-III, D-I

**Options :**

- 43244974185. 1
- 43244974186. 2
- 43244974187. 3
- 43244974188. 4

**Question Number : 73 Question Id : 43244918920 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Match List - I with List - II.

List - I	List - II
A. Lysozyme	I. Component of non-immune host defense antibacterial system
B. Immunoglobulins	II. Prevents microbial growth in being Iron saturated protein particulates in immune system
C. Lactoferrin	III. Major role in antibody mediated immune protection
D. Lactoperoxidase	IV. Antibacterial, participate in primary immune system

Choose the **correct** answer from the options given below :

- (1) A-I, B-III, C-II, D-IV
- (2) A-I, B-II, C-III, D-IV
- (3) A-IV, B-III, C-II, D-I
- (4) A-I, B-II, C-IV, D-III

**Options :**

- 43244974189. 1
- 43244974190. 2
- 43244974191. 3
- 43244974192. 4

**Question Number : 74 Question Id : 43244918921 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Match List - I with List - II.

List - I	List - II
A. Q Fever	I. Intestinal intoxication
B. <i>Campylobacter Jenuni</i>	II. Botulism
C. <i>Clostridium botulinum</i>	III. Gastroenteritis
D. <i>Bacillus cereus</i>	IV. <i>Coxiella burnetii</i>

Choose the **correct** answer from the options given below :

- (1) A-I, B-II, C-III, D-IV
- (2) A-IV, B-III, C-II, D-I
- (3) A-III, B-I, C-IV, D-II
- (4) A-II, B-IV, C-I, D-III

**Options :**

- 43244974193. 1

43244974194. 2

43244974195. 3

43244974196. 4

**Question Number : 75 Question Id : 43244918922 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

**Match List - I with List - II.**

<b>List - I</b>	<b>List - II</b>
A. NDDDB, Anand	I. 1981-85
B. Operation flood I	II. 1985-96
C. Operation flood, phase II	III. 1965
D. Operation flood, phase III	IV. Period 1970-81

Choose the **correct** answer from the options given below :

- (1) A-III, B-I, C-II, D-IV
- (2) A-III, B-II, C-I, D-IV
- (3) A-III, B-IV, C-II, D-I
- (4) A-III, B-IV, C-I, D-II

**Options :**

43244974197. 1

43244974198. 2

43244974199. 3

43244974200. 4